



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

Routine Food

Jin Ye, Inc.
Buffet City
8617 W Brown Deer Rd
Milwaukee, WI

5/27/2008

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Fee Amount: \$78.00

Code Number	Description of Violation	Correct By
2-301.12	An employee washed their hands and then used their apron to dry them. Employees may not use aprons to dry their hands. After hand washing, hands must be dried using single use hand towels. Instruct all employees on the proper procedure for hand drying.	5/27/2008
3-101.11	Two expired gallons of chocolate milk for consumer consumption is being stored in the coolers at the waitress stations. Expired milk may not be served to customers. Discard the expired milk immediately.	5/27/2008



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3-302.11	<p>Boxes of bananas are being stored below the raw meat preparation table. To prevent cross contamination, do not store bananas or any other ready to eat food underneath the raw meat preparation tables. Remove the bananas immediately and store them in a designated location away from and above any raw meats.</p> <p>Ready to eat noodles are being stored underneath the raw meat preparation sink. To prevent contamination to the noodles, the noodles cannot be stored underneath the raw meat preparation sink. Remove the noodles immediately and store them in a designated location away from or above all sources of contamination.</p> <p>Many ingredients and food trays throughout the kitchen area are not properly covered. Provide covers for all food products in storage to prevent contamination.</p> <p>Observed dirty utility gloves and dirty aprons being stored inside a box of onions and a box of bananas. Remove the gloves and the aprons and instruct employees to store them in a manner that will prevent contamination to food or food contact surfaces.</p>	5/27/2008
3-501.16	<p>A container of garlic in oil is being stored near the woks at a temperature of 74F degrees. Garlic in oil is potentially hazardous and must be stored at a temperature of 41F degrees and below or a temperature of 135F degrees or above. Discard the garlic in oil. Instruct employees to refrigerate the garlic in oil when not in use. Keep the garlic in oil maintained at a temperature of 41F degrees or below at all times.</p>	5/27/2008
4-601.11	<p>Clean knives are being stored underneath the preparation tables. Old dried food particles are mixed in with the clean utensils. Clean utensils must be stored in a manner that prevents them from becoming contaminated. Remove the knives, rewash them, and store them in a designated location that does not subject them to accidental contamination.</p>	5/27/2008
4-602.11	<p>The meat grinder underneath the preparation table has an accumulation of old dried food on its surfaces. The meat grinder must be cleaned and sanitized after each use or at least every 4 hours if continuously used. Take the meat grinder apart and clean and sanitize it. Instruct all employees on the proper cleaning frequency of the meat grinder. Clean and maintain clean the meat grinder.</p>	5/27/2008



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5-202.11	There is no backflow preventer installed on the mop sink faucet head. A backflow preventer is required to be installed on all threaded faucet heads to prevent backflow of waste water back into the water supply. Install a backflow preventer on the mop sink faucet head.	6/10/2008
6-301.11	There is no hand soap available in the employees' restroom for hand washing. There is also no soap available at the North handsink at the Sushi preparation area (the soap dispenser is missing). All handsinks are required to have a supply of hand soap available at all times for hand washing. Supply and maintain hand wash soap at all hand wash sinks at all times. Monitor and refill immediately when empty.	5/27/2008
6-301.12	There are no single use hand towels available at the handsinks near the kitchen entrance. The towel dispenser at the left hand side waitress station is broken and can not dispense single use hand towels. Single use hand towels must be available for hand drying at all hand wash sinks. Repair the broken towel dispenser and ensure that there is a supply of single use hand towels available at all hand wash sinks. Monitor and refill immediately when empty.	5/27/2008
6-501.111	There is a fly strip hanging above the flour and other ingredients in the back kitchen area near the back doors. Fly strips may only be hung in areas where no food products or food contact surfaces are at risk to contamination. Remove the fly strip immediately. If desired, hang fly strips in locations that will not contaminate food or food contact surfaces.	6/10/2008

The back door that leads into the kitchen is being propped open. This screen door must remain closed at all times. Have the door repaired and ensure that it is closed and that it is tight fitting with the door frame.

Notes:

Post the State issued certified food managers certificate.

The hand sink to the right of the kitchen entrance is clogged. Have the drain unclogged so that waste water can flow down the drain in a timely manner.

On 5/27/2008, I served these orders upon Jin Ye, Inc. by leaving this report with

Inspector Signature (Inspector ID:66)

Operator Signature